

FORÅRSMENU

FØR ELLER EFTER MADEN

Caprice de Lune mousserende rosé	60,-
Prosecco, frizzante	60,-
Cosmopolitan Vodka, triple sec, lime og tranebærjuice	80,-
Espresso Martini Vodka, kaffelikør, espresso og sukker	85,-

BRUNCH - TIL 16.00

Brunch nr. 1 Røgede danske brunchpølser, røræg, økologisk mellemlagret årstidsost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, franskbrød og smør.	145,-
Brunch nr. 2 Panerede rejer m. chimichurri-mayonnaise og syltede rødløg, avocado toast m. pocheret økologisk æg og bacon, ristet rugbrød m. laksemousse og røget færøsk laks, Gateau Marcel (chokoladecake)	145,-
Brunch nr. 3 (glutenfri, laktosefri, vegansk) Cashew/matchayoghurt m. rabarberkompot, avocado og ost på ristet rugbrød m. syltede rødløg, edamame-falaffler og både af sød kartoffel m. tzatziki, chokolademousse m. jordbærcoulis.	145,-
English breakfast Lincolnshire pølser, "back bone bacon", ristede champignons, bagt tomat, baked beans, røræg, hashbrowns og ristet toastbrød	145,-
Ostemad På stenbagt surdejsbrød m. dijonsennep og rødløg	40,-
Æggekage m. tomat, smørristet rugbrød, purløg og bacon	135,-

FRA KL. 10.00 - 11.00

BRUNCH HOUR

Bestil en af vores fire lækre brunchvarianter (Brunch nr. 1, 2, 3 eller English breakfast) i tidsrummet 10.00 - 11.00 til kun

kr. 99,-

SNACKS

Pommes frites m. mayo	lille/stor	35/50,-
Chunky fries m. trøffelolie og parmesan	lille/stor	50/75,-
'Loaded fries' m. cheddarsauce, friske jalapeños, hvidløg, basilikum, hakket rødløg og aioli.		75,-
Øpanerede løgringe m. mayo	lille/stor	35/50,-
Cheese Nachos lille/stor m. salsa, guacamole, crème fraiche og jalapeños		60,-/90,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños		105,-
Lune flæskesvær m. chilimayonnaise		55,-
Hvidløgbrød m. tomat og cheddar		50,-

FORRETTER

Kartoffel/porresuppe m. sprød bacon og brød	85,-
Carpaccio af røget andebryst m. rabarberkompot, brøndkarse og granatæble	100,-
Sortfodsskinke på ristet brød m. smeltet røget kloster ost og chili- og rødløgsmarmelade	110,-

FISK OG SKALDYR

LETTE RETTER (let frokost eller forret)

Bakskuld m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Hvidvinsdampede atlanterhavsrejer m. persille og hvidløgssmør. Hertil ristet lyst brød	110,-

HOVEDRETTER

Pariserfisk Stegt torsk på ristet brød m. bacon, rødbeder, pickles, hakket løg, kapers, peberrod og rå økologisk æggeblomme	135,-
Moules frites Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	175,-
Stegt torsk m. muslinger, rejer, sauce bouillabaisse og brød	175,-
Stjernesked m. to stegte fiskefileter, håndpillede rejer og koldrøget færøsk laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	175,-
Sandwich m. røget færøsk laks på ristet rugbrød. Hertil røget laksetatar, avocado, agurk, karse og pesto	155,-

HOVEDRETTER

Ribeye af okse fra Grambogaard 300g m. grillet porre og skalotteløg, chunky fries m. trøffelolie og parmesan, og sauce bearnaise	265,-
Oksemørbrad fra Grambogaard 220g m. grillet løg, mørkler, røget oksemarv, både af sød kartoffel og sauce bordelaise	295,-
Lammemørbrad fra Grambogaard 220g m. rabarberkompot, Hasselback beder og flødestuvet spinat	245,-
Hanekyllingeoverlår fra Gråsten m. peberrod, bacon, æbler, bladselleri, persillerod og stegte beder	225,-

DESSERTER

Lun æbletærte m. creme fraiche	55,-
Belgisk 'fudge' kage m. chokoladeganache og flødeskum	75,-
Varm "cookies and ice cream" til 2 personer Bagt 'cookie dough' med vaniljeis og karamelsauce	100,-
'Knickerbocker glory' Vaniljeis i lag m. jordbærcoulis, flødeskum, Oreos og brændte valnødder	75,-

SALATER

Salat m. røget færøsk laks m. panerede rejer, avocado, cherytomater, porcheret økologisk æg, blandede salatblade, grønne bønner, dildolie og hytteost m. citron	155,-
Salat m. stegt kyllingebryst fra Gråsten m. cherytomater, blandede salatblade, avocado, bacon, croutoner, parmesanchips og Caesar dressing	135,-
Salat af røget andebryst m. radicchio, brøndkarse, peberrodscreme, brændte valnødder, vindruer, bladselleri og granatæble	135,-

KLASSIKERE

Pariserbøf Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå økologisk æggeblomme	135,-
Steak tatar Groft friskhakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå økologisk æggeblomme, rodfrugtschips, karse, ristet lyst brød, pommes frites og aioli	155,-
Bøfsandwich Hakkebøf fra Grambogaard, remoulade, syltede løg og agurker, rødbeder, øpanerede løgringe, ristet løg, flæskesvær og skysovs	140,-

BURGER OG SANDWICH

Klassisk burger med bacon og ost m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	155,-
Blue cheese burger m. hakkebøf fra Grambogaard, gorgonzola cremosa, øpanerede løgringe og hakket rødløg, bacon, romaine salat, chunky fries m. trøffelolie og parmesan, og mayonnaise	170,-
Cheeseburger m. hakkebøf fra Grambogaard, finthakket løg, pickles, sød sennep, ketchup, pommes frites og mayonnaise	135,-
'Mushroom and swiss' burger m. hakkebøf fra Grambogaard, portobello, gruyere, aioli, bacon, syltede rødløg, pommes frites og chili-mayonnaise	170,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romaine, cheddar, chimichurri-mayonnaise, guacamole, pommes frites og mayonnaise	155,-
Edamame-falaffel burger (glutenfri, laktosefri, vegansk) m. guacamole, radicchio, tomat, agurk, syltede rødløg og både af sød kartoffel m. tzatziki	145,-
Krydret lammeburger fra Grambogaard m. gorgonzola, brøndkarse, grillet porre, chili- og rødløgsmarmelade og både af sød kartoffel m. aioli	170,-
Club sandwich m. stegt kyllingebryst fra Gråsten. Serveres på ristet lyst brød m. bacon, romaine, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	155,-

EKSTRA TILBEHØR

Blue cheese-dressing, crème fraiche, guacamole, mayo, remoulade, salsa 1 for 10,- eller 3 for 25,- / Rack m. crème fraiche, salsa og guacamole 20,- / Cheddar 10,- / 1 grov røget pølse 15,- / 3 skiver bacon 15,- / 3 hashbrowns 30,- / Røræg 30,- / Spejlæg 15,- / Brød m. smør 10,- / Hakkebøf eller paneret kylling 40,-

SPRING MENU

BEFORE OR AFTER DINNER

Caprice de Lune Sparkling rosé	60,-
Prosecco, frizzante	60,-
Cosmopolitan Vodka, triple sec, lime and cranberry juice	80,-
Espresso Martini Vodka, Kahlua, espresso and sugar	85,-

BRUNCH - UNTIL 16.00

Brunch no. 1 Smoked Danish brunch sausages, scrambled eggs, organic Danish cheese, air dried ham and warm 'leverpostej' with musrooms, bacon and pickled cucumber. Served with melon, grapes, french loaf, rye bread and butter	145,-
Brunch nr. 2 Crusted prawns with Chimichurri mayonnaise and pickled red onions, avocado toast with a poached organic egg and bacon, fried rye bread with Faroese smoked salmon and salmon mousse, Gateau Marcel (chocolate cake)	145,-
Brunch nr. 3 (gluten free, lactose free, vegan) Cashew/Matcha yoghurt with rhubarb compote, avocado and cheese on fried rye bread with pickled red onion, Edamame falafels with sweet potato wedges and Tzatziki, chocolate mousse with strawberry coulis	145,-
English breakfast Lincolnshire sausages, back bone bacon, fried mushrooms and tomato, baked beans, scrambled eggs, hashbrowns and toast	145,-
Danish cheese on bread with dijon mustard and red onions	40,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon	135,-

BETWEEN 10.00 AND 11.00

BRUNCH HOUR

Order one of our four delicious brunches (no. 1, 2, 3 or English breakfast) between 10.00 and 11.00 to receive our Brunch hour special for only kr. 99,-

SNACKS

French fries with mayo	small/large	35/50,-
Chunky chips with truffle oil and parmesan	small/large	50/75,-
Loaded fries with cheddar sauce, fresh jalapeños, garlic, basil, chopped red onion and Aioli		75,-
Beer battered onion rings with mayo	small/large	35/50,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	small/large	60/90,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños		105,-
Warm pork scratchings with chilli mayonnaise		55,-
Garlic bread with tomato and Cheddar		50,-

STARTERS

Cream of leek and potato soup with crispy bacon and bread	85,-
Carpaccio of smoked duck breast with rhubarb compote, watercress and pomegranate	100,-
Jamón Ibérico on toast with melted smoked cheese and a chilli/red onion marmelade	110,-

FISH AND SHELLFISH

LIGHT COURSES (light lunch or starter)

Bakskuld – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
Atlantic prawns in white wine with parsley and garlic butter. Served with toast	110,-

MAIN COURSES

'Pariserfisk' Fried fillet of cod on fried bread with bacon, beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	135,-
Moules frites Steamed Blue mussels in white wine, garlic and parsley. Served with Aioli and French fries	175,-
Fried cod with blue mussels, prawns, sauce Bouillabaisse and bread	175,-
'Stjernes kud' with two fried fillets of breaded plaice, hand peeled prawns and Faroese smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a red cocktail dressing	175,-
Sandwich with smoked Faroese salmon on toasted rye bread with smoked salmon tartare, avocado, cucumber, cress and pesto	155,-

MAIN COURSES

Ribeye of beef from Grambogaard 300g with grilled leeks and shallots, chunky chips with truffle oil and Parmesan, and sauce Bearnaise	265,-
Filet of beef from Grambogaard 220g with grilled onions, Morels, smoked beef marrow, sweet potato wedges and sauce Bordelaise	295,-
Filet of lamb from Grambogaard 220g with a rhubarb compote, Hasselback roasted beets and creamed spinach	245,-
Chicken thighs from Gråsten with horseradish, bacon, apple, celery, parsley root and roasted beets	225,-

DESSERTS

Warm apple tart with creme fraiche	55,-
Belgian fudge cake with chocolate Ganache and whipped cream	75,-
Warm cookies and ice cream for 2 people Baked cookie dough with vanilla ice cream and a caramel sauce	100,-
'Knickerbocker glory' with strawberry coulis, whipped cream, Oreos and sugar-coated walnuts	75,-

SALADS

Faroese smoked salmon salad with breaded prawns, avocado, cherry tomatoes, poached organic egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	155,-
Salad of pan fried chicken breast from Gråsten. With cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, Parmesan crisps and Caesar dressing	135,-
Salad of smoked duck breast with Radicchio, watercress, cream of horseradish, sugar coated walnuts, grapes, celery and pomegranate	135,-

CLASSICS

'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	135,-
Steak tartare Freshly coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw organic egg yolk, root vegetable crisps, cress, toasted bread, French fries and Aioli	155,-
'Bøfsandwich' Beef patty from Grambogaard, remoulade, pickled onions, cucumber and beetroot, beer battered onion rings, crispy onions, pork scratchings and gravy	140,-

BURGERS AND SANDWICHES

Classic burger with bacon and cheese with a beef patty from Grambogaard, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	155,-
Blue cheese burger with a beef patty from Grambogaard, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, Romaine, chunky chips with truffle oil and Parmesan, and mayonnaise	170,-
Cheeseburger with a beef patty from Grambogaard, Cheddar, finely chopped onions, pickles, sweet mustard, ketchup, French fries and mayonnaise	135,-
Mushroom and swiss burger with a beef patty from Grambogaard, Portobello, Gruyere, Aioli, bacon, pickled red onions, French fries and chilli mayonnaise	170,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	155,-
Edamame falafel burger (gluten free, lactose free, vegan) with guacamole, Radicchio, tomato, cucumber, pickled red onions, sweet potato wedges and Tzatziki	145,-
Lamb burger from Grambogaard with a seasoned patty, Gorgonzola, watercress, grilled leeks, chilli/red onion marmalade and sweet potato wedges with Aioli	170,-
Club sandwich with fried chicken breast from Gråsten. Served on toasted white bread with bacon, Romaine, pickled red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise	155,-

EXTRAS

Blue cheese-dressing, crème fraiche, Guacamole, mayo, 'remoulade', salsa 1 for 10,- or 3 for 25,- / Rack with crème fraiche, salsa and Guacamole 20,- / Cheddar 10,- / 1 smoked Danish brunch sausage 15,- / 3 slices of bacon 15,- / 3 hashbrowns 30,- / Scrambled eggs 30,- / Fried egg 15,- / Bread and butter 10,- / Extra beef patty or breaded chicken 40,-